



*Casual Comfortable Dining  
In an Adirondack Setting*

*Dinner Menu*

# Appetizers

## Basket of Fries or Rings

Heaping pile of skin-on spuds  
Sprinkled with sea salt.  
Or try Waffle Fries, Sweet Potato Fries 4.95  
Onion Rings 5.95

## Mozzarella Sticks

Oozing with mozzarella cheese.  
with Marinara or Melba sauce 5.95

## Chicken Tenders

Boneless tenders golden fried and served  
with marinara sauce 8.95

## Boneless Chicken Bites

Lightly floured and deep fried. Served with  
blue cheese and celery 8.95  
*Mild, Medium or Hot*

## Chicken Wings

These are the ones you've heard about!  
Mild, medium, hot, BBQ, chipotle or garlic  
parmesan 6/6.49 12/11.95

## "Nawlins" Shrimp Martini

Six jumbo shrimp served  
cocktail sauce 10.95

## Steamed Clams

**Original Style-** Steamed Little necks  
served with drawn butter 11.95

## Caldwell Style-Little neck clams

simmered in white wine, garlic & herbs.  
Served with garlic toast points 12.95



## Our Specialties



### Spinach & Artichoke Dip

A traditional cheesy favorite.  
Served with Tortilla Chips 7.95

### Firecracker Shrimp

Red Hook Ale battered shrimp tossed  
in a spicy Thai sauce 10.95

# Salads

## House Salad

Mixed greens, iceberg, carrots, cucumbers,  
onions, and cherry tomato 3.75 / 6.49

## Caesar Salad

Romaine, parmesan, and croutons with  
Caesar dressing 6.95 *Add Chicken 3.95*  
*Salmon 6.95/ Shrimp 5.95*

## Napa Salad

Mixed greens with gorgonzola, pistachios,  
sundried cranberries, grapes and strawberry  
vinaigrette 9.95 *Add salmon 6.95 Chicken 3.95*

## Shrimp & Spinach Salad

Sautéed shrimp & bacon, roasted red peppers  
& onions over a bed of fresh spinach with  
Balsamic glaze 11.95

## Buffalo Chicken Salad

Mixed greens with crispy Buffalo chicken,  
carrots, celery and crumbly bleu cheese 9.95

# Soups

## Soup of the Day

Chef's creation of the day

## French Onion

Beef base, bubbling with melted Swiss  
Cup 4.25/ Crock 5.25

## New England Clam Chowda'

Traditional creamy clam concoction  
Cup 4.25/ Bowl 5.25

## Lobster & Shrimp Soup

Simply scrumptious Lobster & Shrimp  
with the Chef's specialty herbs in a  
creamy bisque with a hint of Cream  
Sherry Cup 5.95 / Bowl 7.95



# Pastas

## Cedar River Chicken Parm

Breaded chicken breast topped with marinara sauce and mozzarella cheese. Served with angel hair pasta. 16.95

## Minerva Chicken Marsala

Medallions of chicken sautéed with mushrooms, and garlic finished in Marsala over a bed of fettuccini. 16.95

## Pilot Knob Pasta Marinara

Rich Marinara sauce from fresh packed tomatoes. Choice of Angel hair, penne, fettuccini, or linguini. 11.95  
Add meatballs or Italian sausage 3.95



## Paradox Pasta

A dozen little neck clams sautéed in garlic and fresh herbs finished in a white or red sauce, served over a bed of Linguini 17.95

## Friend's Lake Alfredo

Fettuccini tossed in our home made Alfredo sauce 12.95  
Add Chicken & Broccoli 4.95  
Add Shrimp & Broccoli 5.95

## Chef Specialties



## Long Lake Lasagna

Fresh ground beef, sweet Italian sausage, Ricotta, Mozzarella, Parmesan and herbs layered high with tender noodles 15.95

## Pasta Algonquin

Penne pasta sautéed with fresh garlic, basil, broccoli, spinach with a hint of lemon in an olive oil & white wine sauce 12.95

Add Chicken 3.95 Add Shrimp 5.95

## Sagamore Pasta

Penne with toasted pistachios and asparagus in a light cream sauce sprinkled with shaved parmesan 14.95

Add Chicken 3.95 Add Shrimp 5.95

All Entrees served with Soup (Lobster Soup \$2.00 extra)  
or House Salad and Garlic Bread

# Entrees



## 'FourstarDave' Fish N' Chips

Golden fried haddock filet served with house cut fries and coleslaw 14.95

## 'John Henry' Haddock

Fresh baked haddock filet topped with sliced tomatoes and herb crumb topping. Served with seasoned rice and vegetable du jour 15.95

## NY Sirloin Steak

Hand cut 12 oz sirloin, seasoned and grilled with garlic mashed and grilled asparagus 25.95

## 'Smarty Jones' Salmon

Atlantic salmon broiled with lemon and dill. Served with seasoned rice and veg du jour. 16.95

## Chef Specialty

### 'Whirlaway' Chicken

Panko chicken breast drizzled with a Maple Dijon sauce with Applewood smoked bacon over seasoned rice 15.95



# Gluten Free

## Roasted Vegetable Ravioli

With Alfredo sauce or Marinara 16.95

## Adirondack Burger

Half pound of fresh ground sirloin and your choice of cheese on a toasted Gluten free bun 12.95

## 12" Pizza

With your choice of topping from Pizza section of menu, Add 2.50 to Prices

## Gluten Free Penne Pasta

Available for any pasta dish, add 2.00

All Entrees served with Soup (Lobster Soup \$2.00 Extra)  
or House Salad and Garlic Bread

18% gratuity added to parties of 8 or more

The FDA advises consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of foodborne illness.

# Burgers & Sandwiches

## Adirondack Burger

A half pound of fresh ground sirloin flame grilled with your choice of cheese on a toasted Brioche roll 10.95

## Big Slide Burger

Half pound fresh ground sirloin grilled and topped with applewood smoked bacon, onion rings and blue cheese sauce on a Brioche roll. 12.95



## Porter Pulled Pork

Smoked pulled pork simmered in our homemade Carolina BBQ sauce, topped with coleslaw served on a toasted Brioche roll 10.95

## Phelps Philly

Thin sliced beef, sautéed with onions & peppers, topped with mozzarella and served on a fresh Baguette roll with a side of au jus. 10.95

## Ausable Chicken Spiedie Hoagie

A Southern Tier favorite. Chicken marinated in garlic, lemon, & basil served on a toasted Baguette roll with provolone 9.95

*Chef Specialties* 

## Veggie Burger

Black bean, quinoa and vegetable with cheddar cheese, red onion, and chopped romaine served on a toasted Brioche roll with a side of chipotle mayonnaise 9.95

Choice of Side: Hand Cut Fries, Waffle Fries, Sweet Potato Fries, Coleslaw or Macaroni Salad

# Kids Corner

Children 12 and under please  
5.95 Includes drink and ice pop.

## Chicken Tenders

Served with French fries.

## Kids Burger

Served with French fries

## Hot Dog

Served with French fries.



## Pasta

Red sauce with Angel Hair or Penne.  
Served with garlic bread.

## Grilled Cheese

With French fries

## Mac N' Cheese

Served with French Fries.

*Substitute Fries with broccoli, celery sticks or applesauce*

# Pizza

	Mini (6" 4-cut)	Medium (12" 8-cut)	Large (16" 12-cut)
Cheese	3.95	10.25	12.25
Additional Topping	.35	1.25	1.50
Andy's Special Choice of 5 Toppings	4.95	14.95	16.95

## Veggies

Onion  
Mushroom  
Red Peppers  
Green Peppers  
Roasted Red Peppers  
Jalapeno Peppers  
Tomatoes

Artichoke Hearts  
Broccoli  
Black Olives  
Fresh Garlic  
Pineapple  
Spinach



## Meat

Bacon  
Ham  
Meatball  
Pepperoni  
Sausage

Anchovy  
Shrimp (2 Toppings)  
Chicken (2 Toppings)  
Clams (2 Toppings)

# Gourmet Pizza



## White Pizza

Artichoke hearts, tomato, and broccoli.  
Mini 4.95 Medium 13.95 Large 15.95



## BBQ Chicken

Grilled chicken, with BBQ sauce.  
Mini 4.25 Medium 14.95 Large 17.95



## Tuscan grilled Chicken

Grilled chicken, roasted red peppers, and mushrooms  
On a white crust  
Mini 5.75 Medium 14.95 Large 17.95



## Italian Stallion

Ricotta cheese with fresh spinach, basil and tomatoes on a white crust. Mini 4.95 Medium 14.95 Large 16.95



## Buffalo

Grilled chicken with Frank's Red Hot and blue cheese or Ranch.  
Mini 5.95 Medium 14.95 Large 17.95 **Mild, Medium or Hot.**



## Godfather

Grilled chicken, roasted red peppers and prosciutto ham on a white crust, with fresh basil and balsamic glaze.  
Mini 6.95 Medium 16.95 Large 18.95

# Beverages

## Soda

Coke, Diet Coke, Sprite, Root Beer, Ginger Ale **Glass/2.99 Pitcher/6.95**

Milk & Juice  
Small 1.00 / Large 1.99

Ice Tea & Lemonade  
1.95  
Saratoga Sparkling water  
2.95

Coffee / Tea / Hot Chocolate  
1.99